

Mango Pulp Machine Medium

Rs. 61700 Rs. [] 58,600 (GST Extra)

Introducing the high-performance Mango Pulp Machine Medium by Cookkart - your ultimate solution for effortlessly extracting fresh and delectable mango pulp in a snap! Elevate your culinary creations with the power and efficiency of this must-have appliance. Crafted with top-notch quality materials, this machine guarantees durability and reliability, making it a perfect investment for your kitchen. Say goodbye to tedious manual processes, and say hello to quick and convenient mango pulp extraction. Boost your productivity and efficiency with the Mango Pulp Machine Medium from Cookkart today!



Technical Specifications

Dimension in Inches (L X H X W): 45 x 39x 23

Weight in Kgs : 95 Kgs

Capacity : 200-250 KG

Motor Power : 1.5 Hp

Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- **2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- **3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- **4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- **5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

- 1. Adjustable Temperature Control: Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- 2. Tiered Fountain Design: They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.



- **3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- **4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- **5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.

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